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In the Claims:

- 1.(currently amended) A process Preeess of treating *Brassica* seeds, comprising the step of:

heating *Brassica* seeds, under a temperature and for at least 5 minutes to result in *Brassica* seeds having flavor modifying properties wherein the *Brassica* seeds are heated to a temperature within a range of from about 160°C +20°C to about 250°C.

- 2.(currently amended) A process Preeess according to claim 1 wherein *Brassica* seeds are heated at a surrounding temperature within a range of about 160°C +20°C to about 250°C and for a period of time of at least about 5 minutes.

- 3.(currently amended) A process Preeess according to claim 1, comprising the step of;

further treating the *Brassica* seeds by reducing the seeds to pieces or particles.

- 4.(currently amended) A process Preeess according to claim 1 further comprising the step of:

forming an extract of the treated *Brassica* seeds.

- 5.(currently amended) A process Preeess according to claim 4 wherein the method of forming the extract is selected from extracting, distilling, pressing, centrifuging, and chromatographically separating, extracting including one or more of steeping, immersion, percolation, and batch extraction; extracting including steeping the treated *Brassica* seeds in an inert solvent, extracting including steeping in one or more of a vegetable oil, an alcohol, water, an aliphatic hydrocarbon, an oxygenated hydrocarbon, a triglyceride, and supercritical carbon dioxide; extracting including steeping in a vegetable oil.

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6.(currently amended) Treated Brassica seeds produced by the process Product formed according to claim 1.

7.(currently amended) An extract of treated Treated Brassica seeds extracted from the treated Brassica seeds according to claim 6 or extracts thereof.

8.(currently amended) A consumable or a flavor preparation for consumables, comprising treated *Brassica* seeds produced by the process of claim 1 or an extract thereof.

9.(previously presented) A consumable according to claim 8 comprising treated *Brassica* seeds or extracts thereof at a concentration of 0.001% -5% (w/w).

10.(currently amended) A flavor preparation for consumables according to claim 8 comprising treated *Brassica* seeds or extracts thereof at a concentration of 0.1 - 25% (w/w).

11.(currently amended) A method Method of forming a consumable comprising the step of: combining a consumable and a flavor- imparting, -modifying, -enhancing or -masking amount of treated *Brassica* seeds produced by the process of claim 1, or extracts thereof.

12.(currently amended) A process for forming 2-furfurylthiol according to the process method of claim 1 .

13.(previously presented) A process Process according to claim 12 wherein the heat-treatment results in a percent increase in the concentration of 2-furfurylthiol of at least 100 percent.

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14.(canceled)

15.(previously presented) 2-furfurylthiol formed by the process according to claim 12.

16.(currently amended) Treated Brassica seeds Product according to claim 6 comprising 2-furfurylthiol, wherein the 2-furfurylthiol concentration in the product corresponds to at a concentration of at least 1 mg 2-furfurylthiol per kg *Brassica* seeds.

17.(currently amended) Treated Brassica seeds Product according to claim 6 comprising 2-furfurylthiol, wherein the concentration of 2-furfurylthiol in the product is at least 1 mg per kg product (w/w).

18.(currently amended) A consumable Consumable comprising 2-furfurylthiol present in either treated *Brassica* seeds, or in an extract thereof, wherein the at a concentration of the 2-furfurylthiol in the consumable is 0.5 – 1000 µg/kg of the consumable of 0.1 – 2000 (µg/kg).

19.(currently amended) A preparation Preparation for consumables comprising treated *Brassica* seeds according to claim 6 2-furfurylthiol at a concentration of 5 – 20,000 µg/kg of the preparation (µg/kg).

20.(currently amended) Treated Brassica seeds Product according to claim 6 wherein the *Brassica* seeds are selected from the group consisting of *Brassica alba*, *Brassica juncea*, *Brassica napus*, *Brassica nigra*, *Brassica rapa*, and combinations thereof.

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- 21.(currently amended) A process ~~Process~~ according to claim 1 wherein the *Brassica* seeds are selected from the group consisting of *Brassica alba*, *Brassica juncea*, *Brassica napus*, *Brassica nigra*, *Brassica rapa*, and combinations thereof.
22. (currently amended) A process ~~Process~~ according to claim 1 wherein the *Brassica* seeds are one or more whole seeds of the *Brassica* genus within the family *Brassicaceae*.
- 23.(canceled) A process according to claim 1, wherein the *Brassica* seeds are heated to a temperature within a range of from about 160°C to about 250°C.